

HOT CHOCOLATE

Yield: 2 cups

Milk chocolate	3 oz
Milk	10 oz
Vanilla	To taste

1. Chop chocolate into small pieces. Melt completely, stirring often.
2. Heat milk until almost boiling; stir in melted chocolate. Mix until combined.
3. Stir in vanilla

CHOCOLATE CRANBERRY CHUNK COOKIES

Yield: about 75 cookies

Butter	14 oz
Sugar	9 oz
Brown sugar	6 ½ oz
Salt	½ oz
Baking soda	.3 oz
Eggs	5 ½ oz
Vanilla	To taste
AP Flour	21 oz
Dried Cranberries	10 oz
Chocolate	21 oz

1. Cream butter, sugars, salt, and baking soda. Scrape bowl often.
2. Whisk together eggs and vanilla; add to butter in two stages, scraping bowl often.
3. Add dry ingredients, chocolate, and cherries. Mix just until incorporated.
4. Scoop out cookies using a 1 oz ice cream scoop. Place 1 inch apart on a parchment lined cookie sheet.
5. Bake at 350°F until golden brown at edges, about 10 minutes.

CHOCOLATE DECADENCE

Yield: about 15 ramekins

Semisweet chocolate	2 ½ pounds
Butter	15 oz
Chambord	¼ cup
Eggs	6
Sugar	2 oz
Cake flour	¾ oz

1. Melt chocolate and butter over double boiler.
2. Add chambord.
3. Warm eggs and sugar. Whip to maximum volume.
4. Add chocolate to eggs.
5. Add flour.
6. Bake at 275°F for 6-8 minutes. Let cool, and allow to set up in freezer overnight.

CHOCOLATE TOFFEE BREAD PUDDING

Yield: 12 servings

Brioche	2 loaves, cubed
Milk	6 cups
Sugar	10 oz
Cocoa Powder	3 oz
Salt	Pinch
Egg yolks	6
Eggs	6
Vanilla	Dash

1. Whisk together cocoa powder, sugar, and salt.
2. Combine milk and sugar in a pot, and heat until almost boiling.
3. Whisk together yolks and eggs.
4. Temper liquid into eggs.
5. Stir in vanilla.
6. Strain through a chinois.
7. Pour hot custard over bread and mix with hands to soak.
8. Put half of the bread pudding into a mold that has been sprayed and sugared.
Layer with toffee, place remaining bread, and more toffee.
9. Cover with foil and bake over a water bath at 300°F for 1 hour.

WHITE CHOCOLATE TRUFFLE FILLING

White chocolate	24 oz
Heavy cream	6 ½ oz
Liqueur	1 ½ oz

1. Chop chocolate into small pieces.
2. Bring cream to a boil; pour over chopped chocolate. Stir until combined. If chocolate isn't melted, heat in microwave for 15-second intervals until melted.
3. Stir in liqueur. Allow to cool to a pipeable consistency.
4. After piping, freeze balls; then roll quickly into rounded shape. Dip in chocolate and finish as desired.